



## GENERAL PRODUCT INFORMATION

**Name of Product:** Acerola Extract Powder

**Code:** BMgPC-17-339

**Raw Material:** *Malpighia sp.*; *Malpighia emarginata*; *Malpighia glabra*; *Malpighia puniceifolia*

**Composition:** Acerola Juice Concentrate, Maltodextrin, Calcium Hydroxide (pH correction).

**Product Description:** Food product obtained by technological process for the production of food & beverage, nutrition & health, personal care, bakery and meat.

**Certification:** FSSC22000, Kosher and Halal.

**Brand Name:** Nutribotanica

**Country of Origin:** Brazil

## PROCESS DESCRIPTION

Acerola Powder is produced from non-GMO acerola cherry, introducing high amounts of natural vitamin C. The acerola is pressed, and the vitamin C is extracted using water, the juice is clarified and concentrated only by mechanical separation without any conservatives, then dried through a spray dryer process. Tests are conducted from the raw materials reception until the end of the spray dryer process to assure the best quality.

## PRODUCTION AND ORIGIN REQUERIMENTS

- 100% acerola, no GMO, no preservatives, no flavourings, no colours, no added sugars, no acidifying agent, no sulphite (< 10 mg/kg), gluten free.
- No gelatina or any other products derived from animals (including derivatives from milk, eggs).
- No ETO and No TSE/BSE.
- No irradiation.
- Allergen free.

## SENSORY REQUIREMENTS

CRITERIA	TARGET	UNIT	METHOD
Appearance	Matches reference standard	-	Sensory
Odor	Matches reference standard	-	Sensory
Taste	Matches reference standard	-	Sensory



## PHYSICO-CHEMICAL REQUERIMENTS

CRITERIA	MIN.	MAX	UNIT	METHOD	COMMENT
Vitamin C	17.00	18.00	%	USP XXXII Page 1929	(1)
Moisture	-	4.00	%	5g, 80°C	(1)
Particle size (40 mesh)	99.00	-	% (not withheld)	Tyler Test Sieve Shakers Operational Manual, Havier Tyler Inc.	(1)

(1) To guarantee the uniformity of the product, it must be homogenized.

## MICROBIOLOGICAL REQUERIMENTS

CRITERIA	TARGET	UNIT	METHOD
Aerobic Plate Count	3,000 Max.	CFU/G	AOAC/FDA-BAM PCA with 0.5% TTC, 2 dilutions
Mold	100 Max.	CFU/G	FDA/BAM, 1 dilution
Yeast	100 Max.	CFU/G	FDA/BAM, 1 dilution
Coliforms	<3.0	MPN/g	FDA/BAM, 9-tube LST/MUG, Dilutions -1, -2, -3
Staphylococcus aureus	Negative	Negative/25g	USP
Enterobacterias	< 0.3 Max.	MPN/g	SILVA, Neusely da et al. Manual of Methods for Microbiological Analysis of Food. 3. ed. São Paulo: Livraria Varela, 2007. 552 p.

## NUTRICIONAL REQUERIMENTS

CRITERIA	RESULTS	UNIT	METHOD
Carbohydrates	66.24	g/100g	ANVISA, IN 75/2020
Proteins	3.22	g/100g	ISO 1871/2009
Total fat	1.0	g/100g	INTERNAL METHOD, GRAVIMETRY
Saturated fat	0.6047	g/100g	MET. IAL, 4ªed. SP, 2005, item 053/IV
Monounsaturated fat	0.1964	g/100g	MET. IAL, 4ªed. SP, 2005, item 053/IV
Polyunsaturated fat	<0.1000*	g/100g	MET. IAL, 4ªed. SP, 2005, item 053/IV
Trans fat	0.1000	g/100g	MET. IAL, 4ªed. SP, 2005, item 053/IV
Energy value	1204.69	kJ/100g	ANVISA, IN 75/2020
Total Dietary fiber	7.67	g/100g	AOAC 991.43
Sodium	50.492	mg/100g	AOAC intl. 2013.06, 20ed, 2016 and AOAC intl. 2015.06, 20ed, 2016
Ash	16.27	g/100g	INSTITUTO ADOLFO LUTZ, MOTHOD 018/IV-2008
Caloric Value	286.83	Kcal/100g	ANVISA, IN 75/2020
Moisture and Volatile Substances	5.60	g/100g	INSTITUTO ADOLFO LUTZ, MOTHOD 012/IV-2008
Total Sugar in Glucose	27.52	g/100g	INSTITUTO ADOLFO LUTZ, MOTHOD 040/IV-2008

\*Below Limit of Quantification



## CONTAMINANTS REQUERIMENTS

CRITERIA	MAX.	UNIT	COMMENT
Arsenic (As)	0.10	mg/kg	(1)
Copper (Cu)	10.00	mg/kg	(1)
Lead (Pb)	0.05	mg/kg	(1)
Cadmium (Cd)	0.05	mg/kg	(1)
Mercury (Hg)	1.00	mg/kg	(1)
Tin (Sn)	150	mg/kg	(1)

(1) Annual control in an approved external laboratory.

## STORAGE, TRANSPORT AND USE CONDITIONS

Packaging	<ul style="list-style-type: none"> <li>Box + Golden aluminized bag with 20 Kg (Net Weight) and 21.3 Kg (Gross Weight).</li> </ul>
Palletization	<ul style="list-style-type: none"> <li>Palletizing is performed according to customer needs;</li> <li>The label must be visible on the external sides of the pallet.</li> <li>Pallet strapped and film-wrapped.</li> </ul>
Transport	<ul style="list-style-type: none"> <li>The weight of the load does not exceed the maximum allowed weight.</li> <li>Transport must maintain a temperature of 15 - 30 °C.</li> </ul>
Storage Condition	<ul style="list-style-type: none"> <li>Keep at room temperature (15 - 30 °C).</li> <li>Store in a cool and dry place.</li> </ul>
Conditions of use	<ul style="list-style-type: none"> <li>Product ready for use.</li> <li>Follow the recommendations and use the product before the expiration date.</li> </ul>
Shelf-life	<ul style="list-style-type: none"> <li>730 days</li> </ul>